



CHICKEN NOODLE SOUP

An aromatic broth to warm you on a cold evening, containing ginger which is particularly good for colds.

Serves 4

INGREDIENTS

- 1800ml chicken or vegetable stock (or Miso soup mix)
- 2 boneless, skinless chicken breasts (about 350g)
- 2 tsp chopped fresh ginger
- 2 garlic cloves, finely chopped
- 200g egg noodles
- 4 tbsp sweetcorn, canned or frozen* (or baby corn is you prefer)
- 5-6 mushrooms, thinly sliced
- 4 spring onions, shredded
- 4 tsp soy sauce, plus extra for serving*
- a little shredded chilli (optional) to serve

*from your own cupboard/ cannot be purchased in our grocery shop

PREP TIME

- Prep | 10 m
- Cook | 30 m
- Ready in | 40 m

METHOD

01

Pour the stock into a pan and add the chicken breast, ginger and garlic. Bring to the boil, then reduce the heat and partly cover to simmer for 20 minutes, until the chicken is tender.

02

Meanwhile, cook the egg noodles by adding to boiling water and simmering for 4 minutes then drain and set aside.

03

Put the chicken on a board and shred into bite-size pieces using forks. Return the chicken to the stock along with the noodles, sweetcorn, mushrooms, spring onion and soy sauce. Simmer for 3-4 minutes until the noodles are tender.

04

Ladle into two bowls and scatter over the remaining spring onion and chilli, if using. Serve with extra soy sauce.

Chinese New Year moves according to the lunar calendar. This year it falls on Friday 12th February, and will be the year of the Ox.